

# Renobilis

Recioto di Soave DOCG

## *The nobleness of the grapes*

“Re” (Recioto) and “nobilis” to indicate the “noble” Botrytis Cinerea fungus that can be found on some bunches. From the meticulous selection of individual grapes affected by this rot, only in special vintages, this precious golden nectar can be produced.

**Grape variety:** Garganega 100%  
**Type of viticulture:** Certified organic  
**Altitude:** 200 meters above sea level  
**Exposure:** South  
**Soil type:** Basaltic tuff stone of volcanic origin

**Vineyard extension:** 1.5 ha  
**Vine training system:** Pergola Veronese  
**Vineyard density:** 4,000 vines/ha  
**Grape production per hectare:** 6,000 kg/ha  
**Wine yield:** 10%  
**Average age of vines:** 70 years  
**Harvest period:** End of September

### **Vinification**

This very special wine is made from grapes on which a precious noble mould forms during the traditional drying period. When they are pressed only a small quantity of must is obtained. This must is so dense and concentrated that it seems to have difficulty to come out of the grapes. After a few days of natural decantation this precious nectar is put into 228 liter barrels. The alcoholic fermentation is very slow and it takes many months. After this period the wine is raked several times so as to enable fermentation at the right point of balance between alcohol and residual sugar.

### **Malolactic fermentation**

No

### **Maturation**

For another three long years Renobilis matures in the same barrels so as to give it that wonderful harmony for which it is famous.

### **Analytical Data**

Alcoholic strength: 13% vol.  
Total acidity: 5.5 g/lit  
Sugar content: 160 g/lit

### **Organoleptic Characteristics**

**Colour:** Ancient gold

**Nose:** Very intense with a rich and complex aroma of sultanas and fresh fruit, enriched with a spicy note.

**Flavour:** very aromatic, dense and persistent on the palate.

### **Serving Temperature and Food Matching**

Serving temperature: 12-14° C

Recommended with: Blue cheese. “Meditation” wine.

### **Bottle Sizes**

0.3750 Lt



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